

***Production of different preserved mushroom based foods.***

This study was conducted in collaboration with the Wayamba University of Sri Lanka to develop new processing and preservation techniques of mushroom pickle and paste and to investigate the product acceptability and its shelf life. Results showed that mushroom pickle has higher consumer acceptability and also the characteristics of mushroom pickles did not change during 4 months of storage. Mushroom paste was failed due to poor keeping qualities and storage condition. Fermentation studies carried out using five concentrations of salt reveal that the fermentation techniques cannot be applied for mushroom preservation due to microbiological spoilage.